


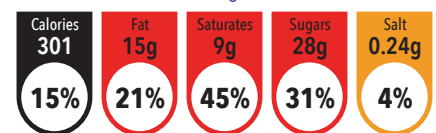




LOSALTED CARAMEL & PEAR BLONDIES

-  **Prep: 15 minutes**
-  **Cook: 40-45 minutes**
-  **Serves: 16**

Each serving contains



of your guideline daily amount

Ingredients:

- 175g unsalted butter, melted
- 300g light brown soft sugar
- 1 large egg, plus 1 yolk
- 200g plain flour
- ½ tsp baking powder
- ½ tsp **LoSalt**
- 180g white chocolate, chopped into small pieces
- 1 small ripe pear, cored and finely diced
- 100g caramel sauce

COOKS TIP:

Great to make ahead and freeze well.

Method:

1. Preheat the oven to 180°C, gas mark 4. Grease and line a 22cm square baking tin.
2. Whisk the melted butter and sugar together in a large bowl. Whisk in the egg and yolk until pale and thick. Stir in the flour, baking powder and **LoSalt**.
3. Stir in the chocolate and pear and spoon into the prepared tin spreading to the edges.
4. Drop small spoonfuls of the caramel into the mix and swirl through with the handle of a teaspoon. Bake for 40-45 minutes until the edges have set but there is a slight wobble still in the centre. Allow to cool before removing from the tin. Cut into 16 squares to serve.